CHATEAU DE CÉRONS

CHATEAU CALVIMONT

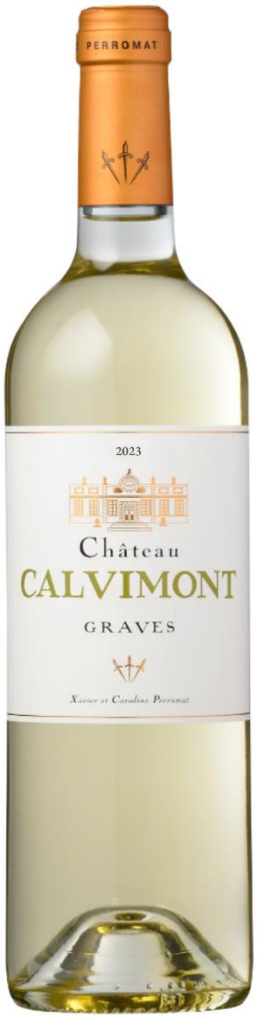
GRAVES WHITE 2023

2023, the apotheosis of the winegrower's work!

We have held firm throughout this third year of conversion to organic farming, despite a wet and mild winter and spring, and a fight against mildew in very difficult and rare working conditions.

September got off to a flying start, with berry ripening accelerating in the last few days of August and the Sauvignon Blanc harvest starting on August 29.
The white vintage is generous, classic, highly aromatic and fresh.
Color, smoothness, creaminess and freshness are the key markers of this vintage.

Tasting notes:
A sparkling color with silver highlights. A nose marked by notes of fresh fruit, lime and pink grapefruit. The palate is chiselled, with notes of yellow lemon zest and granny apple. A very fresh, textured and suave aromatic palette, with a refreshing salinity.



Vineyard

Blend: 90% Sémillon, 5% Sauvignon Blanc, 5% Sauvignon Gris

Color: White

Appellation: Graves

Surface area: 11 hectares

Planting density: 6 600 vine / ha

Average vine age: 25 years

Geology: Mixed gravel soil with sand and small stones resting upon a subsoil of ocean limestone.

Vineyard management: High Environmental Value level 3 (HVE3), SME and Iso 14001

Harvest: Mechanical, at dawn, at optimum maturity.

Winemaking process

Winemaking: Gentle pressing by stages, then fine and precise settling. Cold stalling for 1 to 7 days.
Fermentation in thermo-regulated stainless-steel vats. Stirring and racking.

Ageing: on the lees for 6 months in stainless-steel vats

Bottling: at the chateau.

Alcohol volume: 12%